

## **Sliced Beef Roast with Curry Sauce and Roasted Potatoes**

*Chef Dave Oliveri and Emily Carter*

*State Fair-Colorado Proud/Colorado Cattle Women Mystery Match-Up 2<sup>nd</sup> Place Team*

### Ingredients:

3-5lb. beef roast

#### For Sauce:

½ cup curry powder

½ cup white wine

1 tbsp. Sinton Dairy sour cream

1 cup Sinton Dairy heavy cream

1 tsp. garlic, minced

1 tsp. lemon juice

Dash oregano

Salt

Pepper

#### For Potatoes:

¾ lb. Strohauer Farms fingerling potatoes, diced

1 tbsp. Sinton Dairy butter

1 tsp. dill

Salt

Pepper

### Instructions:

Prepare beef roast using your favorite cooking method. For the sauce, sauté garlic then add wine and reduce by half. Add the rest of the ingredients and simmer for 10 minutes. Season the potatoes then roast at 350°F for 15-20 minutes. To assemble, slice beef then pour sauce on top and serve with potatoes.